

news release

Mandarin Oriental Hotel Group Limited
281 Gloucester Road, Causeway Bay, Hong Kong
Telephone +852 2895 9288 Facsimile +852 2837 3500
www.mandarinoriental.com



MANDARIN ORIENTAL, GENEVA HOSTS THREE MICHELIN-STARRED FRENCH CHEF EMMANUEL RENAUT

Hong Kong, 12 October 2017 – [Mandarin Oriental, Geneva](#) hosts Michelin-starred chef, Emmanuel Renaut, at the hotel's [Café Calla](#) restaurant this autumn. Gourmands will have an opportunity to indulge in the guest chef's signature fine French cuisine from 7 to 10 November 2017. Chef Renaut holds the *Meilleur Ouvrier de France* (Best Craftsman in France) award.

So guests can enjoy Chef Renaut's gourmet cuisine and the hotel's five star facilities to the full, The *Fine Dining with Michelin Star Chef Emmanuel Renaut* luxury accommodation package can be booked for nights during his residency at Café Calla.

Inspired by traditional and terroir-style gourmet cooking, Chef Emmanuel Renaut trained in the kitchens of esteemed chefs Christian Constant, Marc Veyrat and Yves Thuriès. Offering simple, savoury and authentic fare, his three Michelin Star restaurant, *Flocons de Sel*, in the fashionable French Alpine village of Megève, has become a culinary success story where diners can savour the results of Chef Renaut's creative flair and carefully honed technique.

During his residency at Café Calla, Chef Renaut will present lunch and dinner menus that will celebrate the best local produce of the region around Megève. Fresh local lake fish and seasonal mushrooms, herbs, roots and mountain game will be found in the chef's signature dishes. Among the main courses will be Langoustines with citrus peel, caviar, gentian grapefruit and parsley jus, while for dessert guests can choose Cottage cheese from Megève with a hint of liquorice in a coffee meringue shell.

Emmanuel Renaut's four-course lunch menu is priced at CHF 175, while the seven-course menu is CHF 275. These prices do not include beverages. A dedicated food and wine pairing, designed by the hotel's Head Sommelier, can be added to each menu, from CHF 80 per guest.

-more-



Page 2

Seating for both lunch and dinner is limited to 50 guests, and reservations can be made only by emailing mogva-restaurant@mohg.com. Guests not able to get a reservation can add their names to a waiting list for the next available table.

The *[Fine Dining with Michelin Star Chef Emmanuel Renaut](#)* accommodation package is priced from CHF 1,190 for a one night stay for two people between 7 – 10 November, and includes:

- River View Room accommodation
- Dinner at Café Calla with Chef Renaut's special seven course menu
- Breakfast
- Complimentary Wi-fi
- Special commemorative gift

This package is subject to availability. Additional nights at the hotel may be booked at current rates. For reservations please visit www.mandarinoriental.com/geneva.

About Emmanuel Renaut

Emmanuel Renaut grew up in Aisne, near Paris, where his parents worked as fishmongers. While growing up, he developed an affection for the Haute-Savoie region, especially for its terroir. After an apprenticeship, he worked alongside Christian Constant at the celebrated Crillon restaurant in Paris, which became an important part of his culinary education. Mentored by greats such as Yves Camdeborde, Éric Fréchon, Yves Thuriès and Marc Veyrat, whom he assisted for seven years, he went on to refine his creativity and technique.

He took over the helm at Claridge's kitchens in London before opening his own restaurant, *Flocons de Sel*, in Megève. With his brand continuing to flourish he relocated to a renovated 19th-century farm nearby in 2008, and created hotel accommodation, rental apartments and chalets, together with luxury relaxation areas.

-more-

Page 3



Named *Meilleur Ouvrier de France* in 2004, Chef Renaut has won many prestigious awards. He's a member of Relais & Chateaux, has held three Michelin stars since 2012 and was voted *Cuisinier de l'année* (Chef of the Year) by his peers that same year.

There are three guiding values at the heart of Emmanuel Renaut's work: Quality, authenticity and taste. Staying true to these principles has been the key to his success.

About Mandarin Oriental, Geneva

A living example of the very best of Swiss hotel tradition, Mandarin Oriental, Geneva has a superb location on the River Rhône. The hotel is located within the heart of the city's shopping, historic and business districts. The hotel has undergone extensive refurbishment and now features 189 elegant and spacious guest rooms and suites. Many of the suites enjoy private terraces with supreme views of the river, Old Town and snow-capped mountains. Fine dining, unparalleled service and consistent luxury make it the ideal choice for discerning travellers.

About Mandarin Oriental Hotel Group

Mandarin Oriental Hotel Group is the award-winning owner and operator of some of the world's most luxurious hotels, resorts and residences. Having grown from its Asian roots into a global brand, the Group now operates 31 hotels and eight residences in 21 countries and territories, with each property reflecting the Group's oriental heritage and unique sense of place. Mandarin Oriental has a strong pipeline of hotels and residences under development, and is a member of the Jardine Matheson Group.

Photography of Mandarin Oriental is available to download in the [Photo Library](#) of our [Media](#) section, at www.mandarinoriental.com. Further information is also available on our [Social Media](#) channels.

-end-



For further information, please contact:

Corporate Office

Vanina Sommer (vsommer@mohg.com)
South Europe, Middle East and Africa
Tel: +33 (1) 70 98 70 50

Mandarin Oriental, Geneva

Audrey Jung (ajung@mohg.com)
Marketing & Communications Manager
Tel. +41 (22) 909 0904